



# RÉMY COINTREAU

GASTRONOMIE

AMARETTO

## COFFEE FLOWER



THE CHEFS

Original creation by Otto TAY and Loi MINGAI, World Pastry Champions 2019, Malaysia



Recipe for 9 pieces

### 1. PECAN CROUSTILLANT

- 202 g pecan praline (paragraph 4)
- 42 g butter
- 200 g Alunga milk chocolate couverture 41%
- 26 g cocoa butter
- 2 g sea salt
- 164 g Feuilletine
- 164 g caramelized pecan\*
- Total weight: 800 g

Mix cocoa butter, melted butter, melted milk couverture. Mix pecan praline, salt, caramelized pecan and add to the preparation. Then incorporate Feuilletine.

\* Caramelized pecan: 100 g sugar, 25 g water, 180 g pecan, 5 g cocoa butter.

In a saucepan, caramelize sugar with water, fold in hot pecan and followed by cocoa butter.

### 2. COFFEE CHOUX BISCUIT

- 50 g milk (1)
- 7 g coffee powder
- 53 g butter
- 1 g salt
- 73 g flour
- 112 g milk (2)
- 61 g whole egg
- 93 g egg yolk
- 166 g egg white
- 84 g sugar
- Total weight: 700 g

In a saucepan, bring the butter, milk (1), coffee powder and salt to a boil, then add in flour and stir continuously until a choux dough is formed. Blend the dough with the milk (2), whole egg and egg yolk. Make a meringue with egg white and sugar. Then add this meringue in the preparation. Pour on a high-sided

baking tray and smooth. Sprinkle with cocoa powder. Bake to 155°C for 22 minutes. Unmold. Cut into 3 strips in length, then every strip in 16 rectangles approximately.

### 3. COFFEE CREAM

- 140 g milk
- 23 g coffee bean | Coffee infusion
- 175 g whipping cream
- 70 g egg yolk
- 47 g sugar
- 6 g gelatin mass
- 177 g Inaya chocolate couverture 65%
- 27 g Alunga chocolate couverture 41%
- 35 g Amaretto 60%
- Total weight: 735 g

Prepare an infusion with milk and coffee bean. Then incorporate whipping cream, egg yolk and sugar to make a custard. Add in gelatin mass, couvertures and Amaretto, and emulsify.

### 4. PECAN PRALINE

- 133 g sugar
- 20 g water
- 200 g pecan
- 1 vanilla pod
- 2 g sea salt
- Total weight: 355 g

In a saucepan, cook sugar and water to 121°C, remove from heat. Add in pecan, stir rapidly to crystallize the syrup and coat on the pecan. At low heat, caramelize the crystalline sugar. Add in vanilla pod and salt.

Set aside a third of the preparation for assembly: mix to pipe it on the coffee cream.

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## 5. COFFEE CHANTILLY

- 100 g whipping cream
- 10 g coffee powder
- 50 g sugar
- 1/2 vanilla pod
- 24 g gelatin mass
- 400 g whipping cream
- 50 g mascarpone
- Total weight 634 g

In a saucepan, heat up coffee infusion with sugar and vanilla bean to 36°C. Add in melted gelatin, then emulsify with 400 g of whipping cream and followed by mascarpone.

## 6. ASSEMBLY

Pipe a ball of pecan praline in the middle of a pecan croustillant in the shape of flower.

Then place vertically the strips of coffee choux biscuit: 5 strips for each flower, following the contours of pecan praline.

Fill each petal with coffee cream, then pecan praline.

Finally pipe the coffee Chantilly on top of dessert.

